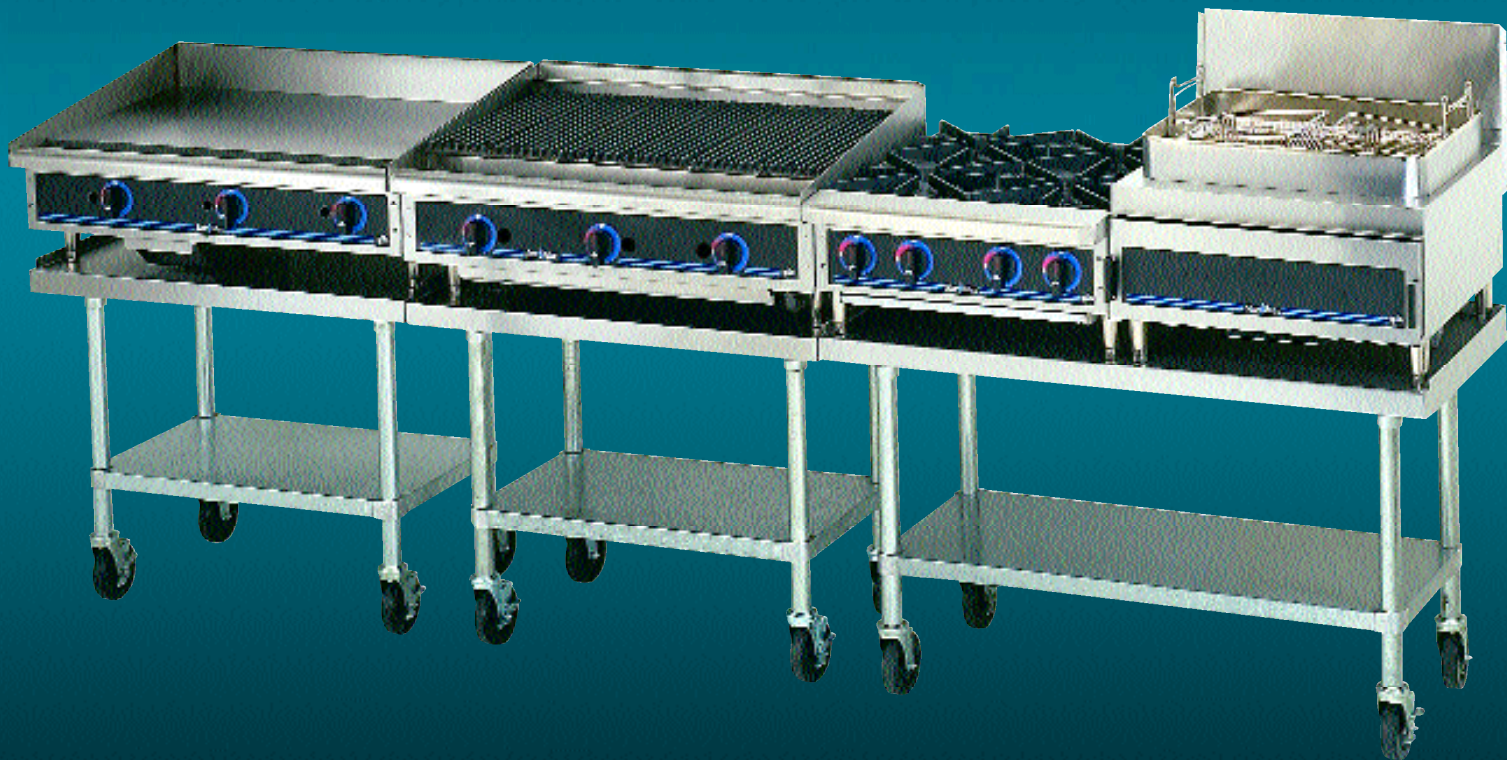


Star-Max™

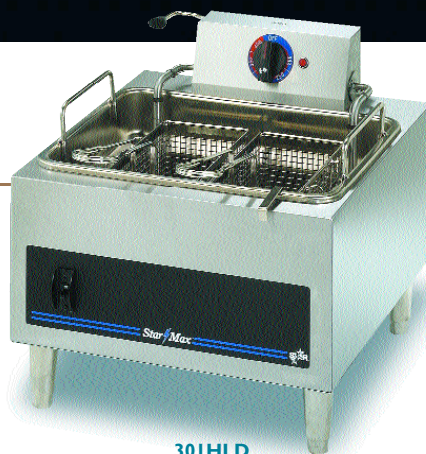
Countertop Cooking Equipment



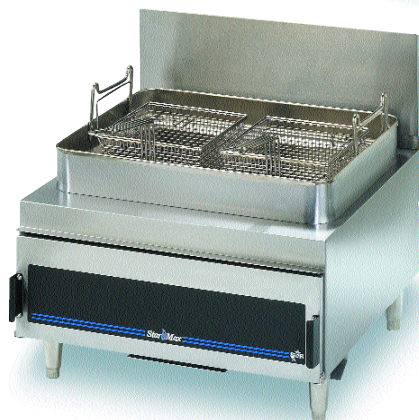
Counter Fryers

Top selling, compact, high-capacity, versatile gas or electric fryers for your volume needs

- ¥ Electric versions range from 120V to 240V
- ¥ Gas versions range from 25,000 to 70,000 BTUs
- ¥ Available in 10, 15, 18 and 30 pound kettle capacities
- ¥ Available in 11", 12", 18" and 24" widths
- ¥ Snap-action thermostat ranges from 200_i to 375_iF
- ¥ Nickel-plated steel kettle to maximize performance and minimize clean-up
- ¥ Electric models feature one- and two-piece lift-out kettles
- ¥ Gas versions feature stationary kettle with drain



30 IHL
Electric

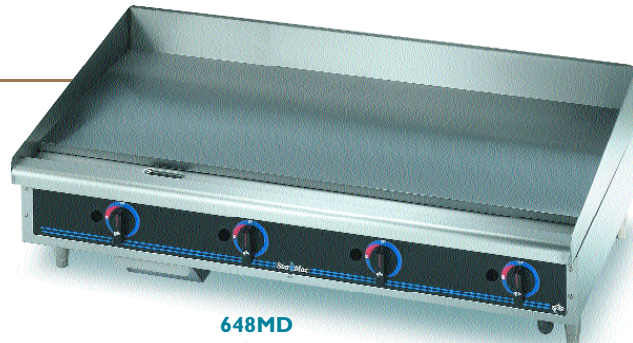


630FD
Gas

Griddles

Precise temperature control, superior cooking performance — a great value for any foodservice venue

- ¥ 3/4" thick ultra-smooth steel or chrome cooking surfaces available
- ¥ Available in 15", 24", 36" and 48" models
- ¥ Gas controls available in manual or thermostatic control with throttling thermostat
- ¥ Gas models feature U-shaped burners providing flame every 6" of grill space
- ¥ Electric griddles feature snap-action thermostat from 150_i to 450_iF every 12" of width
- ¥ Cool-to-the-touch bullnose, stainless steel 4-1/2" high-tapered splash guards, large capacity grease drawer and heavy-duty legs
- ¥ All gas units shipped natural gas with LP conversion kit



648MD
Gas



636TCHSD
Gas

Choose The Best: Star-Max™

Fryers

Star-Max™ fryers have a variety of frying capabilities and are perfect for today's diverse menu selections. No matter what the menu items — onion rings, fries, chicken or fish — Star-Max™ fryers cook food while sealing in the flavor.



515D

Griddles

Star-Max™ manual and thermostatically controlled griddles provide maximum cooking performance and reliability. Breakfast, lunch or dinner — Star has a griddle to fit your menu needs.



624TD

Char-Broilers

Star-Max™ char-broilers are designed for high performance and reliability. Whether it's chicken,



6124RCBD

hamburger, steak, shish kabobs or any other item, Star's countertop char-broilers will exceed your expectations.

Hot Plates

Star-Max™ hot plates are built for years of maintenance-free operation and reliable cooking performance. Star-Max™ hot plates expand your menu opportunities.



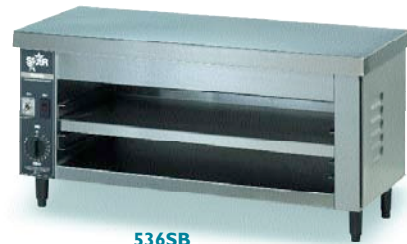
604HD Gas



502FD Electric

Finishing Ovens

Star-Max™ finishing ovens are designed and engineered for a variety of foodservice operations that keep value and efficiency in mind. These units are ideal for melting, warming, finishing and reheating a variety of menu items.



536SB



STAR MANUFACTURING INTERNATIONAL, INC.

10 Sunnen Drive • St. Louis, Missouri 63143 USA

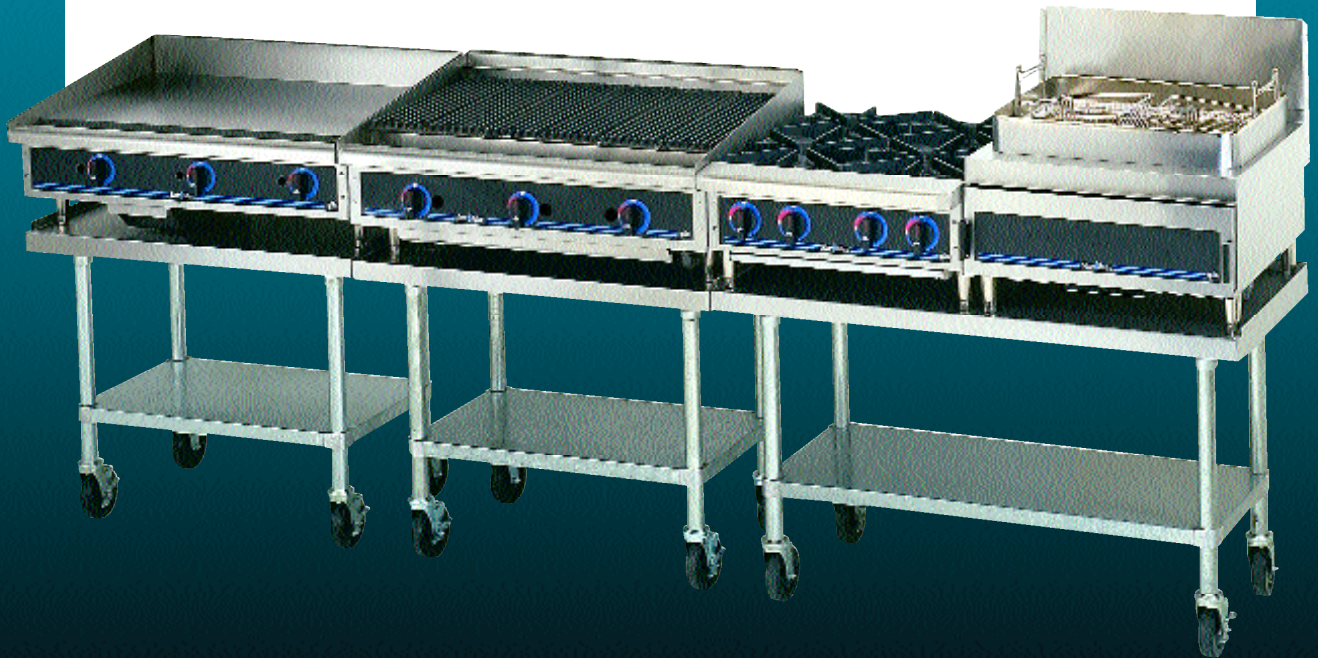
Toll Free: 800-264-7827 • Fax: 800-264-6666 • E-mail: info@star-mfg.com • www.star-mfg.com

Discover Why Star-Max™ Is The Number One Line Of Countertop Cooking Equipment

Star-Max™ gas and electric griddles, char-broilers, fryers, hot plates, stock pot ranges and finishing ovens are reliable, affordable and provide unsurpassed performance.

Breakfast, lunch or dinner, Star-Max cooking equipment is high performance at an affordable price!
Star-Max offers more than 50 models to meet your size and menu requirements.

Star  **Max**™



Char-Broilers

#1 selling char-broiler in its class! Star-Max™ is unsurpassed in performance and reliability

- ¥ Gas lava rock or radiant models feature high-performance 40,000 BTU H-style cast iron burners every 12" for superior heat distribution and high performance
- ¥ Electric versions are designed with two high-performance Incoloy sheath elements positioned every 12" for superior radiation and conduction heat transfer
- ¥ Gas models feature heavy-duty stainless steel radiants for maximum heat transfer and protection for burners
- ¥ Heavy-duty cast iron grates designed for years of service □ Gas models feature reversible grates for a variety of menu items and can be positioned flat or slanted
- ¥ Cool-to-the-touch bullnose, stainless steel splash guards, large capacity grease drawer and heavy-duty legs
- ¥ Gas models available in 15", 24", 36" and 48" widths and electric models available in 36" and 48" widths
- ¥ All gas units shipped natural gas with LP conversion kit



6136RCBD
Gas



5124CD
Electric



604HD
Gas



502D
Electric

Hot Plates

Reliable cooking and sautéing performance

Gas

- ¥ Available in 2, 4 and 6 burner configurations in both flat and step-up models
- ¥ High-performance 22,000 BTU cast iron burners with standing pilot light
- ¥ Heavy-duty cast iron grates stand up to constant use
- ¥ All gas units shipped natural gas with LP conversion kit

Electric

- ¥ Coil-type elements for fast heat-up or sealed cast iron elements for fast, even heat distribution and easy maintenance
- ¥ Compact design requires only 12" of counter space
- ¥ Operates on 208/240 volts

Gas Stock Pot Range

- ¥ High-performance 110,000 BTU two-piece ring-type cast iron burner
- ¥ Heavy-duty one-piece cast iron grate handles a variety of pots and stands up to constant use
- ¥ Floor model design with 6" legs

601SPRD



Finishing Ovens

Star-Max™ offers a wide selection of finishing ovens ideal for melting, warming, finishing and reheating a variety of menu items

- ¥ Electric quartz infrared heaters provide fast and consistent heating
- ¥ Energy-efficient operation with power-saver switch reduces electricity consumption
- ¥ Adjustable pull-out shelves on certain models allow for flexibility when finishing a variety of dishes
- ¥ Toaster and warming ovens feature timers for easy preparation of products
- ¥ Operates on 120, 208 and 240V



518CM



526TO



526WO



524SB

Equipment Stands

Line up and maintain proper cooking height for Star-Max griddles, char-broilers, fryers and hot plates

- ¥ Available in 15", 24", 36" and 48" stainless steel or galvanized steel
- ¥ Top shelves are equipped with 1" lip for added safety
- ¥ Optional 4-piece caster set available for mobility



ES-SM36S and ES-SM48S with optional casters